



Gammy's House Recipes

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LAVENDER SAUCE

Ingredients:

1 stick butter not margarine
2 teaspoons of lavender
2 tablespoons of sugar
½ cup light cream

Directions:

Melt one stick of butter. Remove from heat. Grind 2 teaspoons of lavender, 2 tablespoons of sugar and add to butter. Let sit for 5 minutes then place pan over **low** heat and add ½ cup of cream and stir constantly until sugar is dissolved. Do not let sauce curdle or get too hot!